

## COMFORT IN THE KITCHEN.

Suggestions That Will Lighten Necessary Labor.

Here are some good suggestions for your kitchen: Have your shades and sash curtains of white muslin that can be laundered. Have your rack near the range, so that your towels will get well dried after each dish-washing. A small shelf should be put up near the stove to hold your salt pepper box. The icebox should be removed from the stove as far as possible, if you must have it in the kitchen. Cover the wall back of your sink with oil cloth, preferably white, and here may be hung your sink broom, shovel, dish mop and soap shaker. The ironing tables that now come may be converted into a settee when not in use. In the box or drawer may be kept the necessary articles for ironing. The top may be covered with oilcloth, and will give an extra table. A chest of drawers under the closets is necessary for keeping the kitchen towels and aprons, besides many other useful articles. It is well to keep in the kitchen a bottle of linseed oil and lime water, together with a roll of old linen pieces for bandages, for use in cases of burns.

## METHODS IN DRYING LINEN.

The Right Way to Bring Out the Proper Gloss.

When hanging your linen to dry, use two lines comparatively close and parallel for your tablecloths and sheets.

Throw one selvage side of your tablecloth over one line toward the other, allowing it to hang down about a quarter of a yard, and being careful to pin it a short distance from the ends. Take the opposite of your cloth and throw it over the other line and pin it in the same manner.

This will form a sort of bag, and will prevent to a considerable extent the wild blowing of the tablecloth in windy weather.

After the table linen is thoroughly dried remove it from the line and prepare to dampen it. A whisk broom is excellent for the purpose.

Table linen, in order to bring out the bright gloss that makes it attractive, should be dampened quite considerably.

Sprinkle the tablecloths freely, being sure that the selvage ends or hemstitched borders are thoroughly damp. Roll up tightly, patting the roll frequently to spread the dampness.

## Betrothal Rings Are Unique.

Birthstones are wonderfully popular for engagement rings, and the gold "Mizpah" bracelets (the kind that fasten on "for keeps," and have to be ignominiously filed off if the engagement is broken), are about equally popular, the bracelets probably best liked of all tokens for those engagements which must necessarily be a matter of years, and are consequently not announced at once.

Perhaps the prettiest of all betrothal gifts, though, was a ring—not a usual ring, by any odds, but a circlet of diamonds, the stones set between two mere rims of gold.

And one girl hit upon a clever way of wearing a ring without letting it tell the tale it usually does. The only man had a replica of his seal ring made for her to wear on her little finger.

A little while before the wedding, when her engagement was made public, she put the other beautiful ring he had given her on the important fourth finger.

But the little-finger ring, she said, was the "real" ring.

## Packing the Lunch Basket.

In packing the school lunch basket let fruit come first, and this never two days the same, unless later an apple is taken for "steady."

Today let there be a cluster of grapes wrapped in oiled paper, a luscious peach or pear, a plump banana, an orange separated in sections, leaving a bit of the rind to hold them together, a couple of plump figs steamed and sugared, a handful of dates or cluster of fat raisins. Tomorrow change the bill for a trio of meaty plums, a handful of nuts or a carefully baked apple, with its core of sugar and cinnamon. Of course this latter must be carried in a cup and be eaten with a spoon.

## Anchovy Toast.

To make anchovy toast after an English recipe take the yolks of four eggs, one and a half ounces of butter, a little anchovy sauce, some neat slices of toasted bread. Put the butter into a stewpan, and when hot add the yolks of the eggs, well beaten. Mix these well together, and then add anchovy sauce to taste. Let the pieces of toast soak well both sides in this sauce, put them into the oven to get crisp again, and serve very hot.

## For Freckles.

Here is a remedy for freckles which has been satisfactory, but it is impossible to predict how soon the cure will be effected: Thirty grains of pulverized borax, dissolved in two and one-half ounces of lemon juice. This makes a lotion that is very effective in keeping freckles in abeyance where it agrees with the skin. It should be applied at night, after the face has been thoroughly washed and rinsed.

## Cause of "Crowsfeet."

Sitting up late at night reading should not be indulged in, as this is a fertile source of the much dreaded "crowsfeet" around the eyes.

## Doormats.

Doormats should be always as wide as the door at which they are to stand.

## HER DAY "AT HOME"

ADVANTAGES OF A REGULAR RECEPTION TIME.

Plan Does Away with Annoyances of Inopportune Calls and Allows Hostess to Be Seen at Her Best.

"How on earth am I to make my duty calls if I am going to be detained like this every afternoon?" queried young Mrs. B., resentfully, gazing despairingly at her mother-in-law as the door closed on an inopportune caller. "Every day this week I've been just on the point of setting out when a caller has been announced. And there is another!" she exclaimed as the whirr of the bell resounded through the apartment.

The elder woman smiled at the younger's comical expression of dismay, but said nothing until the second caller had departed.

"The only possible way to avoid annoyances of that sort," she observed then, "is to have a regular receiving day and see everybody at once."

"But that would be such a lot of bother—and so ceremonious, too," observed Mrs. B., Jr., who was brought up in a town where everybody who is anybody knows everybody else.

"Ceremonious—perhaps; but 'a lot of bother'—no. In fact, it is the one and only way of avoiding misunderstandings and waste of time in a city community. You simply set apart one day in the week—possibly only one day in a month—for receiving your friends; and on that day you make a point of being at home, dressed in your daintiest gown and with your house a very model of spick-and-spanness. For the rest of the week, or until the next reception day comes around, you are at liberty to come and go as you please, and, incidentally, to meet your own calling obligations."

That this is the only practicable plan for coping with the formidable question of social calls is now generally conceded. The modern woman has so many interests clamoring for her time and attention that she must needs systematize her social as well as her domestic affairs. The days when people "dropped in" on one another informally whenever the spirit moved them have gone by forever. Even intimate friends recognize the fact that they can no longer follow these unconventional methods without risk of intruding; consequently, the adoption of a receiving day, instead of being frowned down as an attempt to "put on airs," is regarded as a necessary concession to modern conditions.

That there may be no mistake as to one's intentions it is necessary to indicate one's receiving day upon one's visiting card. It may be either engraved or written, but must invariably appear in the lower left hand corner. Unless specific mention is made to the contrary it is inferred that one will be "at home" during the entire day which does not, of course, include morning; and it is a distinct breach of etiquette to be out during the calling hours. It is a good plan to state the hours, as: "Wednesday, 3 to 6 and 8 to 11." It sounds rather business-like, but at least it leaves no loophole for misunderstanding.

Most busy women receive only once in two weeks, their cards being inscribed thus: "First and third Wednesdays," or "Second and fourth Tuesdays." For some inexplicable reason Wednesday seems to be the favorite receiving day; hence, if every one should receive weekly, there would be few left to make calls. To avoid a conflict of "days" it is not unusual for women of the same social set to confer together before completing their arrangements for the season. Refreshments are not expected at an informal "at home," although some hostesses have adopted the pleasant English custom of having tea and water-thin slices of bread and butter and cake served in the drawing room at 5 o'clock, whether callers are present or not. As the duration of an afternoon call should not exceed 20 minutes it is clear that tea would be an incident rather than a feature. Evening calls may be somewhat extended, but refreshments are not generally offered.

Women wear ordinary visiting costume when calling informally, and do not remove their hats, though it is permissible to lay aside heavy wraps. The hostess wears a pretty indoor gown on such occasions, or, in the evening, a simple dinner toilet. It is contrary to good form to appear in the elaborate costume that would be worn as a matter of course at a formal function.

## To Clean Matting.

To clean matting it should be first swept thoroughly with a stiff broom, care being taken to follow the grain of the straw. Then brush it across the grain with a soft broom which has been dipped in warm water. It should then be thoroughly washed in warm water in which a handful of salt has been dissolved. There is nothing that will brighten matting as much as salt, and it will do wonders in preventing the colors from fading. Light colored matting should be washed in water in which borax has been dissolved.—Interior Decoration.

## Piano Hints.

A piano should be tuned at regular intervals, preferably after the beginning of each season.

It becomes out of tune as much by change of temperature as by use.

Too much stress can not be placed upon the selection of a tuner, as an incompetent tuner can do great damage and will usually magnify a slight trouble in order to justify a high price.

## HOUSEKEEPING A BROAD FIELD.

A Good Housekeeper Knows Something of Several Kinds of Effort.

Housekeeping implies the knowledge of several kinds of effort. A good housekeeper must have personal acquaintance with marketing, catering, cooking, laundry work, scrubbing, scouring, bedmaking, managing, serving and home making. She need not do everything herself but this being her time-honored vocation, she must at least have a sufficient preparation for it to enable her to set others at work as well as to work herself, says the Woman's Home Companion. Considering that a multitude of American women not only keep house well, but nurse their families in illness, assist their children in homework, supervise the piano practice of their daughters, take an interest in the athletic sports of their sons, and economize in order that their husbands may enlarge their business or buy more acres, we cannot look upon housekeeping as an easy trade.

On the day of the San Francisco earthquake a lady was awakened in the early morning by the rocking to and fro of her home, the falling of pictures and the crash of breaking glass. It was not until the later afternoon that she decided with her husband that they must fly for their lives and leave the dear home behind them, probably to be seen no more. In the interval, as she later wrote to her mother in the east, she did not lose her composure. "I cooked a good dinner as best I could," she said, "not knowing when we would next get a regular meal, and I had the sweeping done as usual." Here was the poise of a perfect housekeeper whose head did not fail her, although there was no little heartache in the flight from home, a flight from a whirlwind of devouring flame.

## Some Tasty Dressings.

Every housewife has her own recipe for tasty dressings. A somewhat unusual dressing is this, commonly known as "sour sauce." Having boiled or baked the beets until tender, peel and slice. Put a half cup vinegar over the fire with a tablespoonful butter, a teaspoonful of sugar, a half teaspoonful salt and a good dash of pepper. When it boils thicken with a tablespoonful cornstarch dissolved in two of water. Stir constantly until smooth, pour over the beets and serve at once.

Under the "C's" comes such a wealth of vegetables riches that it is hard to know where to begin or where end.

With tender young cabbage in the markets, cold "slaugh" made in the real old-fashioned Pennsylvania way, becomes an appetizing possibility.

## Weimar Pudding.

Have you tried Weimar pudding? Place in a large bowl two ounces of good butter and thoroughly stir with a wooden spoon for ten minutes; then add the yolks of three eggs, one by one, sharply stirring meanwhile; add two ounces of grated cocoa, two ounces of granulated sugar and one ounce of cake or bread crumbs. Mix well for one minute, then add the white of the three eggs, well beaten up, and gently mix with the skimmer for half a minute. Fill six lightly buttered individual pudding molds with the preparation; lay the molds in a tin, pour boiling water up to half their height; set in the hot oven for 30 minutes. Remove, unmold on a hot dish. Pour a chocolate sauce over them and serve.

## Try Some Frozen Coffee.

Frozen coffee makes a desirable change when fruit creams and water ices are no longer a novelty. Grind very fine a quarter pound of freshly roasted coffee; put it in a cheesecloth bag, and then in a porcelain farina boiler; pour on it a quart of boiling water taken at its first boil. The water should be freshly drawn. Cover and let it stand away from the fire for five minutes.

Remove the bag of coffee and add half a pound of granulated sugar. Dissolve this by stirring and strain through a fine cloth. When cold add the unbeaten white of one egg. Turn into the freezer and freeze, turning slowly until the whole mass is frozen like soft mush or wet snow. Serve in frappe glasses or lemonade cups. If preferred, add cream in the quantity you do for coffee you intend to drink, just as you are going to put it in the freezer.

## Dainty for Cake.

An almond dainty tops off a cake for a children's party. Take one scant cupful of fine white sugar and one-fourth cupful of butter, the whipped whites of three eggs, one level teaspoonful of baking powder well mixed in one cupful of flour and one-fourth cupful of sweet milk. Mix and bake. Spread thickly on the cake one pint of cream whipped stiff and sweetened and flavored slightly with almond. Sprinkle generously with blanched almonds that have been cut in small pieces lengthwise.

## Saves the Furniture.

When arranging china jars on polished furniture cut a piece of thick balze to the exact size of the base and pink it out at the edges, choosing some dull color which will barely show. This neat mat will effectually preserve the polished surface and will never be an eyesore.

## Beware of Cold Feet.

Never go to bed with cold feet. For nothing in the world is the hot water bottle a greater boon. The old-fashioned soapstone or a flatiron, a small stone jug—though the latter never seems quite safe—anything is better than cold feet.

## ADVICE FROM FIRE CHIEF.

Best Things to Do When Caught in Burning Building.

Chief Crocker, of the New York fire brigade, offers the following advice as to conduct in case of an outbreak of fire:

"Keep cool; no matter how hot everything around you gets, retain a cool, calm equilibrium, and you'll come out all right."

"Send in the alarm immediately; do not take it for granted that some one else has rung up the fire department."

"Fight the fire yourself before the firemen arrive. Very few fires, if discovered at the outset are beyond the control of the people on the premises, if only quick, intelligent action is taken. Fight the flames with pails of water; smother them with rugs and blankets; beat them out with wet brooms."

"Block the spread of fire. If the burning room or rooms can be shut off from the rest of the building, it will take considerable time for the fire to spread. Shut all doors, transoms and windows opening on shafts, and, if possible, those to the exterior. By closing up the burning rooms you prevent draughts, and cut off a new supply of oxygen. The fire, after exhausting the oxygen, will only smoulder."

"Never ascend to the upper stories of a burning building. The upper are always the most dangerous. The smoke, superheated air and poisonous fumes which it is death to inhale, collect first in the top of the house. Fire, spreading through a building, burns straight to the roof, usually by way of the halls and stairways, and then, widening its course, eats back to the stories below. The lower floors are the safest in time of fire."

"Never try to climb up the stairs to the roof, and never open the scuttle. A hole through the roof to the open air would serve as a chimney, and magnify the conflagration almost incredibly."

"Keep out of the halls. The safe way to await the arrival of the firemen is in a room as low down in the building as you can get without risk of smoke-laden halls. Shut all doors and transoms in room in which you stay, and open the windows wide to keep the air cool and pure. If smoke breaks in, lean out of the windows. Be careful not to get excited, and not to breathe in the hot, smoking atmosphere."

"Make your way from the building if the fire is dangerous, and you can escape without braving too great heat. A wet towel held over the mouth and nostrils will enable you to live in an otherwise deadly atmosphere. But unless the fire spreads into the room you are occupying it is best to wait for outside help."

## Nason and the Air Brakes.

It was in the time of the old Boston & Providence railroad that air brakes were first introduced, but even then railroading was so little understood that few men realized their importance. Supt. Nason of the Boston & Providence was one of these, although he had the reputation of being an eminently "practical" man. One day an agent of an air brake company was explaining to him the working of the main reservoir, but Nason could not seem to get it through his head.

"You say you pump air into it?" he inquired. "Yes," was the reply. "Well, ain't it full of air, anyhow; and how are you going to fill it any fuller? Think you can make a pail hold twice as much water by pouring more in? When a thing's full, it's full; I know what I'm talking about."

## Where Slang Was Needed.

It was a language lesson, and the teacher had considerable trouble in making the boys understand the use of the word "acceptance." He tried several words, calling upon his bright boys, but their explanations always left a feeling of uncertainty among other members of the class.

It was quite clear that this word does not form a part of an ordinary boy's vocabulary, and to have it understood it must be related to a word which does belong there. Here was the psychological moment to use slang. "Boys," said the teacher, "what is the general acceptance of twenty-three?"

"Skidoo!" was the prompt answer by the whole class. The meaning of the word became clear at once.

## Where Women Cannot Be Choosers.

In a town near Atchison this happened: A young man of good position admired a young woman and proposed marriage. The man was distasteful to the young woman but she had nothing else offering, and finally accepted him. There was no love in the match, indeed, there was actual distaste and aversion on one side. There is a good deal of discussion as to the woman's action. Some people say she sold herself. But others are more charitable and say she did exactly what hundreds of women do. It is the misfortune of women that they must take what is offered them; a woman cannot pick out the one she loves best and propose marriage.—Atchison Globe.

## Comparatively Young.

"They alluded to me as an old grafter!" declared Senator Graball, angrily. "That's a shame." "Ain't it, now?" "I should say so. You're only 52."

## A Prospective Snub.

Edith—You would hardly know Bobbie since he got back from Europe. He lost all his money there, and— Ethel—Hardly know him—why, I shan't know him at all!



## TIME TABLE.

All trains daily except as otherwise noted.

A Daily Except Sunday

Train No.	FOREST CITY TRAIN SERVICE.	Depart
27	For Council Bluffs and Omaha from St. Louis and St. Joseph.	8:10 a m
41	For Lincoln, Denver, Colorado and Pacific Coast from Kansas City and St. Joseph.	9:13 p m
A 43	For Lincoln, Denver, Colorado and Pacific Coast from Kansas City and St. Joseph.	12:30 p m
21	For Council Bluffs, Omaha, St. Paul and Minneapolis from Kansas City and St. Joseph.	2:31 p m
A 45	For Tarkio and Nodaway Valley branches from St. Joseph.	5:10 p m
23	For Council Bluffs, Omaha, St. Paul and Minneapolis from St. Louis, Kansas City and St. Joseph.	1:30 a m
A 91	Way freight north bound.	9:45 a m
A 46	For St. Joseph from Villisca and Nodaway and Tarkio Valley branches.	9:45 a m
22	To St. Joseph and Kansas City from St. Paul, Minneapolis, Omaha and Council Bluffs.	3:03 a m
20	To St. Joseph and Kansas City from St. Paul, Minneapolis, Omaha and Council Bluffs.	1:02 p m
26	To St. Joseph and St. Louis from Omaha and Council Bluffs.	8:17 p m
A 92	Way freight south bound.	1:33 p m
15	For Lincoln, Denver and Western points, Sunday only.	12:37 p m
16	For St. Joseph, Kansas City, St. Louis and Eastern points. Sunday only.	5:35 p m

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100 acres, 6 1/2 miles southeast of Mount City, near school and church; new frame house; barn 36x42; windmill and tank; 18 acres in cultivation. A splendid farm for \$10,000. No. 7.

140 acres, 1 1/2 miles north of Forest City. Log house with three rooms, about 4 1/2 acres of apple orchard; all under fence. A good place for \$40 per acre. No. 8.

120 acres, 2 1/2 miles north of Forest City. Two story, 5-room dwelling; small stable; plenty of fruit and water. Some bottom land, and \$80 an acre will buy it. No. 9.

74 1/2 acres, 1 1/2 miles northeast of Forest City. Has good house and barn and all other out buildings. 40 acres fenced with hog wire; splendid orchard, in fact a good home and \$75 an acre will buy it. No. 10.

41 acres, 1 mile northeast of Richville. Frame house with three rooms; 30 acres under cultivation. Price, \$35. No. 11.

24 acres, 3 1/2 miles northeast of Forbes. Dwelling of three rooms; barn 22x24; 10 acres of apple trees; 300 pear trees, and all other varieties of fruit. Close to school and church. Price, \$1,500. No. 12.

16 acres, 2 1/2 miles northeast of Forbes. All in orchard. Price, \$1,000. No. 13.

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